

## **Hospitality Management & Culinary Arts**

Welcome to the Hospitality Management & Culinary Arts program at Collin College. All indications are that there will continue to be many career opportunities available far into the new millennium in the Hospitality & Food Service Industry.

**Congratulations!** You have taken the first step in either starting or enhancing an exciting and rewarding career in the Hospitality & Food Service Industry. The Culinary Arts classes at Collin College are taught by seasoned professionals who pride themselves on their ability to share their vast knowledge of information with aspiring Chefs, Hoteliers, and Restaurateurs.

Enclosed in this **Culinary Arts Package** is material vital to your success in the class(s) for which you have signed up. In the package you will find information on uniform requirements, tool requirements, kitchen protocol, and other relevant resources. Please review the packages carefully, if you should have any questions, please do not hesitate to call me at (972) 377-1672 or email [kmusa@ccc.edu](mailto:kmusa@ccc.edu).

I wish you well in the Hospitality Management & Culinary Arts program at Collin College.

Regards,  
Karen M. Musa  
Program Chair  
Hospitality Management & Culinary Arts

***To reach any significant goal, you must leave your comfort zone.***

***-Hyrum W. Smith***

**Kitchen Protocol**  
**Collin College**  
**Hospitality Management & Culinary Arts**

1. Full uniform must be worn in the Culinary Arts Kitchen and Bakery. Students will not be permitted to enter class without full uniform. Full uniform consists of: black rubber soled shoes, white double-breasted chef's jacket, black chef pants, beanie style chef's hat, neckerchief (*royal blue – culinary, black – pastry, white w/blue pinstripe – hotel/restaurant*), and white apron. In addition, the required knives and class supplies must be brought to class.
2. Uniform must be clean and pressed. Students will not be permitted to enter class otherwise. It is advisable to bring along an extra apron to class.
3. Finger nails should be clean and short. Absolutely no nail polish or fake nails.
4. Jewelry should be limited to wedding rings and water-resistant watches. No earrings or other visible piercings
5. Make-up should be worn sparingly.
6. All male students should be clean-shaven daily. Sideburns should be clipped one inch above the earlobes.
7. Your hair should not touch your collar. Hair should be either kept very short or pulled under your chef's hat using a hair net.
8. No chewing gum, drinking or eating (*other than taste testing*) is permitted in the Culinary Arts Kitchen or Bakery.
9. No running or horseplay.
10. No food shall leave the Institute for Hospitality & Culinary Arts facility. All food prepared during class time must be consumed during class time.
11. No personal effects in the kitchen, purses, coats etc. Lockers are provided; students will need to bring their own locks for their lockers. Lockers must be vacated daily.
12. Attendance is extremely important for all classes. Most classes will build off the previous class to develop skills and cooking methodologies. This is the time to start building a strong work ethic, which will aid in your success as a Professional Chef. If you are late for class, it is at the discretion of the instructor whether or not you will be admitted to class and credited with attendance for that day. Three absences could equal an automatic "F".
13. Each student is graded daily on the five following categories: Use of tools, knives, equipment; Mise-en-place; Presentation of finished product; Sanitation; Class participation/responsibility. **If you are not in class you will not receive a grade!**

It takes years to become a Chef. It only takes minutes to look like one!

# Uniform

**"A Chef's professional pride can be extended to personal appearance and behavior in and around the kitchen"**

Professional appearance is a critical part of your professional image. How you look tells an employer much about your personal pride in your profession. To help you develop a positive professional image; the Hospitality Program at Collin County Community College enforces standards on uniform and grooming in and out of the classroom.

## Uniform Requirements:

### 1. Shoes

Black comfortable commercial-style laced shoes, with a rubber sole and leather uppers.

### 2. Socks

White, plain no ankle socks, stripes or emblems.

### 3. Tee Shirt

White; no lettering, design or insignia

## The following items are available at the Preston Ridge Campus Bookstore:

### 4. Pants - \$22.60 - 27.95 (depends on size)

Chef Pants (black) XS-L - \$22.60

Chef Pants (black) XL - \$23.95

Chef Pants (black) 2XL - \$23.95

Chef Pants (black) 3XL - \$25.25

Chef Pants (black) 4XL - \$26.60

Chef Pants (black) 5XL - 27.95

Solid Black Chef Pants only.

### 5. Jacket - \$23.95 - 28.50 (depends on size)

Chef Coat (white) XS-L \$23.95

Chef Coat (white) XL - \$25.25

Chef Coat (white) 2XL - \$26.60

Chef Coat (white) 3XL - \$28.00

Chef Coat (white) 4XL - \$28.50

A white double-breasted jacket with white knot buttons. With the Collin College text and logo above the breast pocket.

### 6. Utility Apron - \$4.60

White.

### 7. Neckerchief - \$3.00

Blue. Knotted or tied cravat style. Worn outside the uniform close to the neckline.

### 8. Beanie Chef Hat - \$ 7.30

### 9. Side Towels - \$0.90

## KNIVES

Knives are, other than your hands, the most important kitchen tools. A skilled Chef can Accomplish a number of tasks using a good set of sharp knives. Good quality knives are initially an expensive investment, but if maintained correctly, will last for many years.

### KNIFE & TOOL REQUIRMENTS

**Knife Kit available at the Preston Ridge Campus Bookstore.**

8" Chef's Knife  
3.5" Paring Knife  
9" Bread Knife  
5" Boning Knife  
10" Steel  
8 Pocket Roll Bag  
**\$ 182.25**

Knives are made from forged German steel Culinary Tool Kit available at the Preston Ridge Campus Bookstore.  
1 set

**Culinary Tool Kit available at the Preston Ridge Campus Bookstore.**

1 set Measuring Spoons  
1 each 14" stainless steel Piano Whip  
1 each Good Grips Swivel Peeler  
1 each 12" heavy duty stainless steel Tongs  
6 each white Side Towels  
1 each Taylor Digital Thermometer  
1 Fish Spatula

**\*Please note:**

You do have the option of acquiring the above knives and tools from other sources. You are responsible for bringing the above knives and tools to all of your culinary classes unless otherwise